



RECIPE

NONNA CANNABIS



THE BEST RECIPES WITH CANNABIS

Cannabis burgers

Hello, I am Nonna Cannabis "The Italian granny who cooks with herbs".

Today I am going to teach you how to prepare the best burgers in the world with a special ingredient, cannabis.

Ingredients:

- 500g minced beef (or vegan substitute)
- 1 onion, finely chopped
- 0.5g of cannabis, decarboxylated and finely chopped.
- 1 beaten egg
- Condiments, such as paprika, pepper, salt and garlic
- Accompaniments
- Hamburger 'bread
- Lettuce, tomato, onion, pickle or any other add-on that you want to add
- Sauces
- Cheese

Preparation:

- Decarboxilate the cannabis in the oven, then finite it and remove the small leaves. We want to leave the buds as wasted as much dust as possible. A coffee grinder can be very useful for this.
- Mix the meat, chopped onion, marihuana, egg and seasonings in a bowl. Stir well with your hands until you get a uniform consistency.
- Take your mixture and squash it on a clean surface getting an even thickness. A little flour sprinkled on the surface helps prevent the meat from sticking to it. You need to get some thick and rounded medallions ready to fry.
- Carefully lift the burgers using a spatula and leave them on a plate in the refrigerator for a couple of hours.
- The next thing is to cook them. Heat the pan to high temperature, place the burgers and after a minute, turn them over. You can add more salt and seasonings at this time. If you want them with cheese, add it a couple of minutes before removing them to melt a little.
- What remains to be done is to place the rolls and garnishes, which you can do to your liking.

Recipe for two hamburgers.

This has been all for this week, and do not forget:

Pharmamedic and Nonna Cannabis are here to give you a healthier life!

NOTE: If you are starting to consume this type of recipes, we recommend using small doses of herbs to prevent future adverse reactions in the body.